



## *Town & County Club Weddings*

On behalf of the members and staff of the Town and County Club, thank you for your interest in celebrating with us.

Located in Hartford's Asylum Hill neighborhood, the 27-room stately mansion is situated on a semi-wooded lot with a beautiful front lawn, offering a stunning backdrop for your big day. Begin your celebration by greeting your guests for cocktails in our library and comfortable, spacious parlors then dance the night away in our classic 1930's ballroom.

Our wedding package has been designed to make planning your once in a lifetime event simple, yet individually styled for each couple. Our staff will be with you every step of the way to ensure each detail is exactly as you've imagined.

We look forward to being a part of your Happily Ever After!

Sincerely,

Carol Russomanno  
Director of Club Events



22 Woodland Street Hartford, CT 06105  
860-522-1100  
[www.towncounty.com](http://www.towncounty.com)

# 2022 Wedding Package

## YOUR BIG DAY, IS OUR BIG DAY

We only cater one wedding a day; our staff is dedicated to you and your guests from start to finish

## TIME TO GET DRESSED

Access to private suite all day—get ready, take photos and freshen up throughout the evening

## 4-HOUR OPEN BAR

Top tier liquor, assorted bottled beers and wines by the glass

## LET THE CELEBRATION BEGIN

1-Hour cocktail reception with selection of  
(3) Passed Hors d' oeuvres and Artisan Cheese Display

## CHEERS!

Pre-set champagne toast, as well as red and white wine service with dinner

## EAT, DRINK, BE MARRIED

Dinner selection (3) Course Plated Dinner

## OVERNIGHT SUITE

Romantic overnight accommodations

## FINISHING TOUCHES

Your selection of table linens and napkin

\$150.00 ++ | per person

Pricing subject to applicable taxes and gratuity

## - HORS D' OEUVRES SELECTIONS -

Please Select (3) Hors d' Oeuvres one hour

### **Vegetarian**

Baked Raspberry Brie in Filo Star  
Crispy Artichoke Heart with Goat Cheese  
Major Grey Chutney & Brie Filo Star  
Ripe Tomato & Fresh Basil Bruschetta  
Asian Vegetable Spring Roll

### **Poultry**

Crispy Coconut Chicken  
Sesame Chicken with Sweet and Sour Sauce  
Thai Peanut Chicken Saté  
Asian Chicken Potstickers  
Curried Chicken Salad on Crostini

### **Seafood**

Paella Blossom with Shrimp and Chorizo  
Bacon Wrapped Sea Scallops  
Mini Maryland Crab Cakes  
Crab Stuffed Mushroom Caps  
Norwegian Smoked Salmon Mousse Bouchée

### **Meat**

Mini Beef Tenderloin Wellington  
Crisp Bacon-Wrapped Date  
Serrano Ham & Manchego Cheese in Filo  
Asparagus Spear Wrapped With Prosciutto  
Beef Tenderloin on Crostini, Horseradish Sauce

- ENHANCEMENTS -

**CHILLED JUMBO SHRIMP COCKTAIL**

Classic Club Made Cocktail Sauce & Lemon Wedges

\$2.25 | each

**NEW ENGLAND SEAFOOD RAW BAR**

Wellfleet Littleneck Clams

\$1.50 | each

Jumbo Cocktail Shrimp

\$2.25 | each

Cracked Crab Claws & Blue Point Oysters

\$2.50 | each

Classic Club Made Cocktail Sauce and Lemon Wedges

**BAKED BRIE WITH APRICOT PRESERVES IN FLAKY PASTRY CRUST**

8-inch Wheel | \$55.00

**ARTISANAL CHEESE DISPLAY**

International and Local Cheese with Seasonal fresh Fruits and Berries,

Assorted Water Crackers and Country Breads

\$7 | pp

**SALAMI & ANTIPASTO DISPLAY**

Assorted Dry Aged Meats, Sausages and Cheeses, Mozzarella, Oven Roasted Tomatoes, Marinated Artichokes and Mushrooms, Assorted Olives, Grilled Vegetables, Basil Olive Oil & Tuscan Bread

\$8 | pp (Minimum of 20 people)

- FIRST COURSE SELECTIONS -

**SALADS**

Please Select One

**Club Salad**

Mixed Greens with Seasonal Vegetables

Balsamic Vinaigrette

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**Caesar Salad**

Romaine Lettuce, Fresh Parmesan Cheese, Croutons

Caesar Dressing

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**Arugula Salad**

Goat Cheese, Candied Walnuts, Sliced Anjou Pear

Pear-Champagne Dressing

- Enhancements —

\$8 | pp

**Wild Mushroom Ravioli**

Parmesan Cream Sauce, Saba

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**Crispy Shrimp and Vegetable Spring Roll**

Spicy Asian Slaw

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**Maryland Crab Cake**

Tarragon Remoulade Sauce

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**Soup of the Season**

- ENTRÉE SELECTIONS -

Please Select (3) Options

**Stuffed Breast of Organic Chicken**

Cranberry and Apple

Haricot Vert | Golden Jewel Cous Cous

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**Sautéed Free Range Chicken Breast Piccata**

Lemon Butter Sauce and Capers

Asparagus | Rice Pilaf

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**Parmesan Crusted Organic Chicken with Sage Sauce**

Roasted Brussel Sprouts | Garlic Mashed Potatoes

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**Roast Northeast Prime Rib of Beef au Jus**

Asparagus | Twice Baked Potato

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**Grilled Line Caught Swordfish Steak with Herbed Butter**

Haricot Verts | Roasted Fingerling Potatoes

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**Pan Seared Faroe Island Salmon with Lemon Butter**

Seasonal Vegetables | Orzo

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**Eggplant Parmesan**

Baked Eggplant, Mozzarella Cheese, Marinara Sauce

Roasted Fingerling Potatoes

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**Wild Mushroom Ravioli**

Parmesan Cream Sauce, Saba

~

**Broiled 8 oz. Grass Fed, Family Farm Filet Mignon with Béarnaise Sauce**

Asparagus | Horseradish Mashed Potatoes

## – BAR & WINE SERVICE –

### **“Club” Bar**

Smirnoff, Bombay, Bacardi, Canadian Club, Cutty Sark, Jim Beam, Jose Cuervo Gold,  
Imported and Domestic Beer, House Red and White Wines  
Assorted Soft Drinks and Sparkling Mineral Water

Pre-Set Champagne toast at each place setting  
House red and white wine served with dinner

## - ENHANCEMENTS -

### **“Premium” Bar**

Stolichnaya or Absolut, Tanqueray, Bacardi, Mt. Gay, Dewar’s,  
Seagram’s V.O., Jack Daniels, Jose Cuervo Gold,  
Imported and Domestic Beer, House, Red and White Wines,  
Assorted Soft Drinks and Sparkling Mineral Water

\$8 | pp

### **“Deluxe” Bar**

Ketel One, Bombay Sapphire, Bacardi, Captain Morgan, Crown Royal,  
Johnny Walker Black, Maker’s Mark, Jose Cuervo 1800,  
Imported and Domestic Beer, House, Red and White Wines,  
Assorted Soft Drinks and Sparkling Mineral Water

\$13 | pp

### **White Wine by the Bottle**

Alberino, Martin Codex, Spain \$30.00  
Chardonnay, Sonoma Coast - La Crema \$48.00  
Chardonnay, Sonoma-Curter, Russian River \$48.00  
Chardonnay, Montes Alpha, Chile \$45.00  
Chardonnay, Stimson, Washington State, \$28.00  
Chardonnay, Paul Newman, Napa Valley \$36.00  
Sauvignon Blanc, Villa Maria, Marlborough \$35.00

– BAR & WINE SERVICE CONTINUED –

**Sparkling Wines by the Bottle**

Sparkling Wine, Brut, Korbel, California \$38.00  
Champagne, Möt & Chandon, White Star \$85.00  
Champagne, Veuve Cliquot , Yellow Label \$90.00  
Prosecco, Rive Della Chiesa Frizzante, Treviso \$35.00

**Red Wine by the Bottle**

Cabernet Sauvignon, Chateau Ste. Michelle Washington \$45.00  
Cabernet Sauvignon, Angoves, Coonawarra, South Australia \$42.00  
Cabernet Sauvignon, Stimpson, Washington State \$28.00  
Merlot, Fetzer Eagle Peak, Mendocino \$28.00  
Pinot Noir, La Crema, Sonoma County \$45.00  
Syrah, Bridlewood, Central Coast CA, \$28.00  
Shiraz, Angoves , McLaren Vale, South Australia \$45.00  
Malbec, Catena, Mendoza \$48.00  
Zinfandel, Cline, Sonoma \$30.00



## - FINISHING TOUCHES -

### *All included:*

Selection of Black or White Floor Length Linen

Choice of Napkin Color

Chiavari Chairs

Votive Candles

## - ENHANCEMENTS -

During the planning phase of your event Carol, will work with you directly on menu selections and room design. Carol has many years of wedding and event planning experience as well as extensive knowledge of the Town and County building and operation. Carol will be happy to discuss all details and enhancements to bring your dream wedding to life.

## – POLICIES AND PROCEDURES –

We welcome all members of the community to use the Club house for their next function (member sponsor not required).

### **Guarantees -**

Member Events: A final guarantee of attendance for member hosted events must be submitted to the Director of Events, no later than three (3) business days prior to the function.

Member Sponsored and Unaffiliated Events: A final guarantee of attendance for all non-member hosted events must be submitted to the Assistant General Manager no later than seven (7) business days prior to the function.

Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the Town and County Club will charge for the number indicated on the original contract.

**Service Charge and Tax** - All food, beverage, rentals, and services are subject to 7.35% state sales tax. A service charge of 22% will be added to all food and beverage charges. **Qualifying tax-exempt organizations must submit the appropriate certificate (CERT-112, CERT-119, OR CERT-123). The approved forms must be provided to the Club prior to the event. Any forms sent out after the event will not be accepted for tax exemption.**

**Deposit and Payment** – For all non-member hosted events, a non-refundable deposit in the amount of the room rental is required to secure the room and date desired. **Payment on your final bill will be due within 48 hours prior to your event. All payments for nonmember hosted events and nonmember guest rooms stays must be made by check.** The Town and County Club does not accept credit or debit cards.

**Food and Beverage** - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. Price increases and current menu price take precedence. To protect our members and their guests, the Town and County Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either the Town and County Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated. The Maximum duration of an Open Bar in which alcohol will be consumed is five (5) Hours.

**Menu Arrangements** - Menu arrangements must be completed no later than three weeks before the event. The host may offer an alternative entrée choice, but a means for distributing the guarantee of each menu selection must be arranged.

**Displays and Personal Property** - The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member/member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state.

The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

**Function Room Policy** - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance, or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event be approved to exceed the allotted time by more than 30 minutes, there will be a charge assessed.

**Rental Charges/Member Sponsors** – For events sponsored by Town and County members, the rental fee for room usage shall be reduced.

**Cancellation Policy** - Meeting room cancellations will be accepted up to {14} business days prior to the function without charge, notwithstanding the non-refundable deposit. Functions that cancel between {14} and {7} business days will be charged 50% of estimated revenue. Functions that cancel with less than {7} business days' notice, will be charged up to 100% of estimated revenue. For larger events, the cancellation policy is outlined in the contract/event order. Any cancellation policy, terms or conditions stated on the event order/contract will supersede the policies expressed above. Should the event be cancelled due to inclement weather or unscheduled club closing, the deposit may be applied to a rescheduled event within a one-year period.

**Dress Code** - Business casual is acceptable dress for all areas of the Club.

**Overnight Accommodations** - The Town and County Club has five overnight suites:

- ◇ Trumbull Room, King Bed, en suite bathroom —\$185+ tax
- ◇ Hunt Room, Queen Bed, en suite bathroom —\$175+ Tax
- ◇ Barbara Bush Room—King Bed, en suite bathroom—\$185+ Tax
- ◇ 1925 Room—Queen Bed, en suite bathroom—\$175+ Tax
- ◇ Nutmeg Room—Twin Beds, \$125+ tax when rented in conjunction with another room

- ROOM RENTALS -

Room	Dimensions	Theatre Capacity	Reception Capacity	Banquet Capacity	Function Rental Fees 4 hour time period
<b>Grand Ballroom</b>	50 ' x 35 ' 1,750 Sq. Ft.	175	200	150 (130 with a dance floor)	<b>Week day</b> Member: \$210 Member sponsored: \$450 Non member: \$850 <b>Weekend (Fri. after 5pm)</b> Member: \$420 Member sponsored: \$880 Non member: \$1,750
<b>Art Gallery</b>	45' x 21' 945 Sq. Ft.	75	75	50	Member: Complimentary Member sponsored: \$140 Non member: \$300
<b>Executive Board Room</b>	21' x 16 ' 336 Sq. Ft.	18	N/A	18	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>President's Room</b>	16' x 18 ' 288 Sq. Ft.	14	18	14	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Overlook Room</b>	14' x 14 ' 196 Sq. Ft.	12	16	12	Member: Complimentary Member sponsored: \$85 Non member: \$190

<b>Middle Parlor</b>	16' x 25' 400 Sq. Ft.	N/A	30	22	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Front Parlor</b>	24' x 15' 360 Sq. Ft.	N/A	26	20	Member: Complimentary Member sponsored: \$85 Non member: \$190
<b>Whole House</b> Sat. or Sun.					Member: \$1,000 Member sponsored: \$2,100 Non member: \$3,100

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- ◇ **Barbara Bush Room**—King Bed, en suite bathroom—\$185+ Tax
- ◇ **1925 Room**—Queen Bed, en suite bathroom—\$175+ Tax
- ◇ **Nutmeg Room**—Twin Beds, \$100+ tax when rented in conjunction with another room